

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/16/2015 **Business ID:** 96010FE
Business: CHURCHS CHICKEN

5501 LEAVENWORTH RD
KANSAS CITY, KS 66104

Inspection: 77001524
Store ID:
Phone: 9132875282
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/15	12:00 PM	01:35 PM	1:35	0:02	1:37	0	
Total:			1:35	0:02	1:37	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 2

Certified Manager on Staff p

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> 6-301.14 <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No handwashing signage at handsink in men's toilet room.]</i> </div>							
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		p
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		p
	14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Shelving above 3 vat sink where dishes are stored clean is soiled with dirt buildup.]</i> 4-702.11 <i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [Upon entering establishment, employee washing and rinsing a plastic container, and then placing container on top shelving over 3 vat sink to dry without sanitizing container. When inspector noticed, sanitize vat filled. COS education, sanitized.]</i> 4-703.11(C)(3) <i>P - Sanitizing-other approved chemical-30 seconds exposure After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time of at least 30 seconds for other chemical SANITIZING solutions. [Employee washed, rinsed, and placed large metal pan in sanitizer for approximately 7 seconds, just enough to dip pan in sanitizer. Pan was not in contact with sanitizer for 30 sec. COS education.]</i> </div>							
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.		p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
	17. Proper reheating procedures for hot holding.		p
	18. Proper cooling time and temperatures.		p
	19. Proper hot holding temperatures.		p
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

20. Proper cold holding temperatures.

Y N O A C R
.. p p ..

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[In make table top on sandwich unit, butter in single serve containers at 49F, shredded lettuce at 47F. In reach in cooler underneath, coleslaw at 45F. Ambient temp of cooler at 47.7F ambient of make table top at 46.2F per lollipop thermometer. COS lettuce discarded, PIC instructed to put other items on ice.]*

21. Proper date marking and disposition.

.. p p ..

Fail Notes 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.
[Opened box of RTE corn in walk in cooler with received date of 7/9, but no date when package was opened. PIC stated it was opened 7/15 over 24 prior. COS education, dated.]*

22. Time as a public health control: procedures and record.

.. p

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods.

Y N O A C R
.. p

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered.

Y N O A C R
.. p

Chemical

25. Food additives: approved and properly used.

Y N O A C R
.. p

26. Toxic substances properly identified, stored and used.

.. p

Fail Notes 7-201.11(B) *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.
[In office, 3 boxes of spic and span floor cleaner stored on top of a case of gloves for use in establishment with food. COS moved.]*

Conformance with Approved Procedures

27. Compliance with variance, specialized process and HACCP plan.

Y N O A C R
.. p

GOOD RETAIL PRACTICES

Safe Food and Water

28. Pasteurized eggs used where required.

Y N O A C R
.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control

31. Proper cooling methods used; adequate equipment for temperature control.

Y N O A C R
.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control			Y	N	O	A	C	R
<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i> <i>[Ambient temp of make table top at 46.2F, ambient temp of reach in cooler at 47.7F at sandwich unit. Cooler not capable of holding PHF at 41F or below.]</i>						
					p			
		32. Plant food properly cooked for hot holding.						
		33. Approved thawing methods used.	p					
		34. Thermometers provided and accurate.	p					
Food Identification			Y	N	O	A	C	R
		35. Food properly labeled; original container.	p					
Prevention of Food Contamination			Y	N	O	A	C	R
		36. Insects, rodents and animals not present.	p					
		<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
		37. Contamination prevented during food preparation, storage and display.			p			
<i>Fail Notes</i>	3-305.12	<i>Food storage (Prohibited locations) FOOD may not be stored: In locker rooms; In toilet rooms; In dressing rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination.</i> <i>[Single use packets of sauce stored under container full of ice holding pickles. Condensate from ice bath is dripping onto single serve packets.]</i>						
		38. Personal cleanliness.	p					
		39. Wiping cloths: properly used and stored.			p			
		40. Washing fruits and vegetables.			p			
Proper Use of Utensils			Y	N	O	A	C	R
		41. In-use utensils: properly stored.	p					
		<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
		42. Utensils, equipment and linens: properly stored, dried and handled.			p			
<i>Fail Notes</i>	4-903.12(A)	<i>Cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored: In locker rooms (except for laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet); In toilet rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination.</i> <i>[Sleeves of single use lids stored under dripping condensate from cold holding of pickles on counter by soda fountain.]</i>						
		43. Single-use and single-service articles: properly used.	p					
		44. Gloves used properly.	p					
Utensils, Equipment and Vending			Y	N	O	A	C	R
		45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p					
		<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

.. p

Fail Notes | 4-501.11(B) *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.*
[Seals on reach in freezer in drive thru area are not intact, leading to an ice buildup on the front.]

46. Warewashing facilities: installed, maintained, and used; test strips.

p

This item has Notes. See Footnote 7 at end of questionnaire.

47. Non-food contact surfaces clean.

.. p

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.*
[Standing reach in freezer soiled with food debris buildup.]
4-602.13 *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*
[Vent above McCall reach in freezer soiled with dirt buildup. Handles to hot boxes soiled with grease buildup.]

Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

.. p

This item has Notes. See Footnote 8 at end of questionnaire.

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.*
[Leak at 3 vat sink under sanitizing sink.]

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

p

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

.. p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair.*
[Ice buildup on reach in freezer unit at drive thru where doors meet. Laminate coming loose in space under cash registers, soda fountain. Floors disintegrating in this same space.]
6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*
[Food debris and litter in space between wall and hot hold unit for chicken/fries. Shelving that stores boxes of sauces, and on the other side, items for fryers, fryer cleaner, etc soiled with grease and dirt buildup.]

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Fried chicken at 202F

Footnote 2

Notes:

Hot holding

corn on the cob in hot water at 136F

in steam table top, mashed potatoes 151F

mac and cheese in hot hold box at 140F

fried chicken in hot hold area at 179F

Footnote 3

Notes:

Cold holding

frozen foods frozen solid

in walk in cooler, corn at 41F, mac and cheese at 42F, ambient 40F

Footnote 4

Notes:

Contracted pest control, comes monthly

Footnote 5

Notes:

utensils in 140F water in steam table top.

Footnote 6

Notes:

Rubbermaid trash can holding flour is food grade.

Footnote 7

Notes:

200ppm quat in 3 vat sink set up. Strips in place for quat.

Footnote 8

Notes:

handsink in kitchen at 105F, handsink in toilet room at 103F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/16/2015 **Business ID:** 96010FE
Business: CHURCHS CHICKEN

5501 LEAVENWORTH RD
KANSAS CITY, KS 66104

Inspection: 77001524
Store ID:
Phone: 9132875282
Inspector: KDA77
Reason: 01 Routine

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Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/16/15	12:00 PM	01:35 PM	1:35	0:02	1:37	0	
Total:			1:35	0:02	1:37	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/26/15

Inspection Report Number 77001524

Inspection Report Date 07/16/15

Establishment Name CHURCHS CHICKEN

Physical Address 5501 LEAVENWORTH RD City KANSAS CITY
 Zip 66104

Additional Notes
and Instructions

Follow up scheduled for 7/26 or after

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/16/2015 **Business ID:** 96010FE
Business: CHURCHS CHICKEN

5501 LEAVENWORTH RD
KANSAS CITY, KS 66104

Inspection: 77001524
Store ID:
Phone: 9132875282
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07/16/15	12:00 PM	01:35 PM	1:35	0:02	1:37	0	
Total:			1:35	0:02	1:37	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product lettuce Qty 1 Units pan Value \$ 1.00

Description out of temp in make table top

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A